

# 2021 Farm to School & Scratch Cooking Institutes

## Info Session



### Basics:

- [Apply here](#). Applications due June 11
- June 24: applicants notified of selections
- Selected programs will:
  - **Attend one intensive in August (locations TBD):**
    - August 19-20: Tribal & Traditional School Foods Institute
    - August 23-24: Central & Eastern Washington Institute
    - August 26-27: Western Washington Institute
  - **Join bi-monthly institute cohort check-in calls**
  - **Share some of your successes** via WSDA case studies

Interested in hosting? Contact [ciberle@agr.wa.gov](mailto:ciberle@agr.wa.gov)



# Welcome!

# Overview of Institute intensives agenda

## Topics include:

### ○ **Local food procurement**

- Finding & coordinating with local farms and food producers
- Projecting product needs, setting vendor requirements
- Developing a local procurement policy and protocols within USDA rules
- Strategies for budgeting in local foods within USDA reimbursement rates

### ○ **Scratch cooking operations**

- Kitchen and staff management for scratch cooking production
- Daily and weekly kitchen operations
- Food preparation and processing whole, local ingredients
- Menu development around seasonal ingredients and cultural foods

### ○ **Farm to school partnerships beyond the kitchen**

- Marketing and promoting your program inside and outside the cafeteria
- Student engagement and leadership
- Partnerships with school gardens, teachers and other educators

# Overview of Institute intensives agenda

## Topics include:

- **Tribal & traditional foods** *(focus of Aug 19-20 intensive)*
  - Recipe and menu development to feature traditional foods in school or childcare meals  
*May include camas, nettle, salmon, huckleberry, dandelion, etc.*
  - Working with local communities and producers to source native foods
  - Connecting your traditional meals program with to classrooms, gardens, and other school settings



*Squaxin Island Tribal Garden*



# Overview of Institute intensives agenda

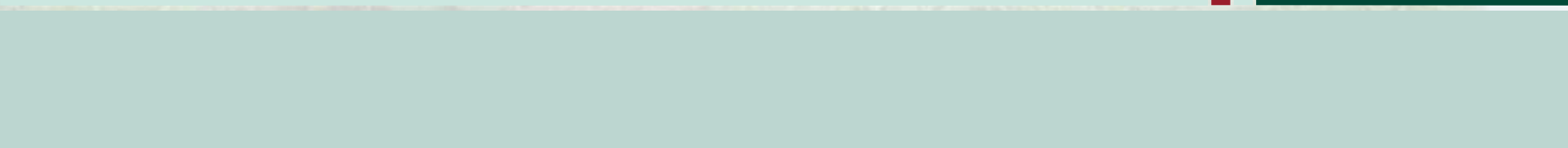
- **Farm to School Program Action Planning**
- **Training & Lunch Demonstrations**
- **Networking with Farm to School Partners**



# Forming your team

*Flexible, but try to include:*

- 1-2 food service staff
- A superintendent, principal, business manager, or school board member
- A school garden educator, classroom teacher, student, or community member



# Content Development & Training Team



**Elizabeth Campbell**

*Squaxin Island Tribal Garden  
Spokane Tribe*



**Chef Kent Getzin**

*Creative Culinary Solutions for  
School Food Service  
Former Wenatchee School District  
Nutrition Director*



**Nora Frank-Bucker**

*Food Sovereignty Initiatives Director  
Northwest Portland Area  
Indian Health Board  
Nez Perce Tribe*



**Chef Andre Uribe**

*Former Executive Chef at  
Intel Corporation and  
Willamette University*

## Featuring:

- **Chef Ann Foundation School Food Institute training videos**
- Self-assessment tool from **Georgia Johnson**, *former La Conner School District Food Service Director*
- **Plus guest speakers TBA!**



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## *Info Session*

**Q & A: Ask away!**

### **Common questions so far:**

- What if one key team member can't attend the intensive due to scheduling conflicts?
- Is this a good fit for small childcare centers?
- Which intensive should we apply to attend?

# Thanks! Contact WSDA for more info:



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[agr.wa.gov/farmtoschool](http://agr.wa.gov/farmtoschool)